

GLUTEN FREE BROWNIE

Yum, yum Gluten Free Brownie made special for Gluten Free people and lovely treat for morning and afternoon tea.



8oz of meted butter
4 eggs
 $\frac{3}{4}$ Cup coco

2 Cups of sugar
 $1\frac{1}{3}$ cups o gluten free flour
 $\frac{1}{4}$ tsp of gluten free baking powder



METHOD

1. Put all the ingredients in food processor.
2. Line 20 x 25cm tin with baking paper.
3. Bake at 170°C for approx 40 minutes.
4. This is best undercooked – test with skewer after 35 minutes.
5. ENJOY!

By Sally

